

RESTAURANT WEEK DINNER MENU

\$50

1st Course, choice of:

Red Snapper Tiradito
yuzu koshu, ponzu, aji amarillo aioli

Japanese Eggplant Ceviche
*avocado, popped kiwicha,
smoked charapita-tomato dressing*

2nd Course, choice of:

Yuquitas
*stuffed yuca, smoked mozzarella,
jalapeno-cilantro sauce*

Chicharron Karaage
jidori chicken, rocoto aioli, popped kiwicha, charapita

3rd Course, choice of:

Lomo Saltado
sauteed filet mignon, tomatoe, onion, fries, kimlan soy

Peruvian Arroz Chaufa
*seasonal vegetables, yuzu aioli, pickled salsa,
sunny side up egg*

Add on Dessert + \$10

Pisco Flan or Seasonal Sorbet



(on-ish)

PERUVIAN NIKKEI